

MONDAY-SATURDAY 11:30 *until* 3:00
*Chef de Cuisine*  
**JOHN FLAGELLO**
*Chef & Proprietor*  
**DOUG TURBUSH**

## To Start

<b>IRON SKILLET CORNBREAD</b> .....4 <sup>95</sup> <i>housemade jelly, whipped butter</i>	<b>WHITE CORN GRIT FRITTERS</b> .....10 <sup>95</sup> <i>jalapeño pepper jelly, thomasville tomme</i>
<b>MARINATED OLIVES &amp; FETA GF</b> .....5 <sup>95</sup> <i>citrus, olive oil</i>	<b>BUTTERNUT SQUASH HUMMUS</b> .....8 <sup>95</sup> <i>butternut squash, toasted pepitas, brown butter, espelette, H&amp;F pita</i>
<b>ICED EAST COAST OYSTERS* GF</b> .....MKT <i>half dozen, celery mignonette, cocktail, lemon</i>	<b>BUTTERNUT SQUASH SOUP</b> .....7 <sup>95</sup> <i>maple cream, toasted pepitas</i>
<b>PIMENTO CHEESE CROSTINI</b> .....8 <sup>95</sup> <i>benton's country ham, georgia apples, arugula</i>	<b>CRISPY CALAMARI</b> .....12 <sup>95</sup> <i>yuzu emulsion, basil salt, lime</i>
<b>DEVILED EGGS GF</b> .....7 <sup>95</sup> <i>short smoked salmon, roasted jalapeño cream, pickled onion, capers</i>	<b>SHRIMP SAMBAL</b> .....10 <sup>95</sup>

## Salads

**BABY FARM LETTUCES GF • 8<sup>95</sup>**  
*gorgonzola, apples, spiced walnuts  
 white balsamic vinaigrette*

**BUTTER LETTUCE GF • 8<sup>95</sup>**  
*jalapeño buttermilk dressing,  
 local radish, chives*

**SALT ROASTED BEET SALAD GF • 9<sup>95</sup>**  
*honey yogurt, pistachios, asian pear, arugula*

.....  
 KEY LIME GRILLED CHICKEN BREAST +6.50  
 GRILLED SALMON +7.50  
 HERB GRILLED SHRIMP +7.50  
 SMOKED BACON +3

.....  
**KEY LIME GRILLED CHICKEN GF • 13<sup>95</sup>**  
*feta, olives, tomato, red onion, garbanzo,  
 chopped romaine, piquillo peppers*

**GRILLED SALMON GF • 15<sup>95</sup>**  
*baby farm lettuces, north georgia apples,  
 gorgonzola, spiced walnuts*

**HERB GRILLED SHRIMP GF • 15<sup>95</sup>**  
*cranberries, bacon, pine nuts,  
 grana padano, frisee, balsamico*

## the DAILY TRIO

12<sup>95</sup>

*today's feature sandwich,  
 soup & salad  
 CHANGES EVERYDAY*

## To Share

*All of the à la carte  
 options below **are** or **can be**  
 prepared gluten free.*

**CARAMELIZED  
 BRUSSELS SPROUTS &  
 CAULIFLOWER • 7<sup>95</sup>**  
*thai herbs*

**GRILLED  
 ASPARAGUS • 6<sup>95</sup>**  
*parmesan, lemon*

**SAUTÉED GARLIC  
 SPINACH • 5<sup>95</sup>**

**HOUSE CUT FRIES • 4<sup>95</sup>**

**PARMESAN  
 GARLIC FRIES • 5<sup>95</sup>**

## Sandwiches

W/ SIDE SALAD, FRIES OR CUP OF SOUP

.....  
**HEIRLOOM TOMATO B.L.T • 10<sup>95</sup>**  
*applewood smoked bacon, nine grain bread  
 roasted garlic aioli*

**GRIDDLED PIMENTO CHEESE • 11<sup>95</sup>**  
*semolina loaf, fried green tomatoes, bacon*

**SPICY ASIAN FISH SANDWICH • 12<sup>95</sup>**  
*ginger onion marmalade, sriracha aioli, dill*

**SOUTHERN FRIED CHICKEN • 11<sup>95</sup>**  
*shaved romaine, red onion, dill pickle, dill aioli*

**CRISPY FISH TACOS • 10<sup>95</sup>**  
*creole remoulade, pico de gallo, slaw, coriander*

**ROASTED TURKEY & BACON • 13<sup>95</sup>**  
*avocado, ciabatta, cheddar, tomato  
 buttermilk dressing*

**MERCHANT BURGER\* • 14<sup>95</sup>**  
*vermont white cheddar,  
 caramelized onions, tomato, merc sauce*

**WALDORF CHICKEN SALAD • 12<sup>95</sup>**  
*georgia apples, grapes, walnuts,  
 butter lettuce, croissant*

## Plates

**PAN ROASTED BLUE COD GF**.....16<sup>95</sup>  
*roasted cauliflower & caramelized brussels sprouts  
 thai herb vinaigrette*

**SWEET POTATO RAVIOLI**.....14<sup>95</sup>  
*mushrooms, toasted pepitas, grana padano, sage brown butter*

**CHICKEN SCHNITZEL**.....15<sup>95</sup>  
*warm miso mustard cream sauce, oven dried tomato, arugula,  
 parmesan*

**HANGER STEAK FRITES GF**.....24<sup>95</sup>  
*herb onion caramel, parmesan garlic fries, red wine jus*

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF: This symbol indicates a menu item that is prepared without wheat gluten, or can easily be modified to accommodate a gluten intolerance.



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